This manual provides information on installation, operating, maintenance, trouble shooting & replacement parts for

CHICK-FIL-A REFRIGERATED BREADING TABLE

52365WPRM-CFA

NOTIFY CARIER OF DAMAGE AT ONCE.
It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Randell suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

525 South Coldwater Road • Weidman, MI 48893
888-994-7636 • Fax 888-864-7636 • unifiedbrands.net

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PP MNL0502 rev E

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Congratulations on your recent purchase of Randell food service equipment, and welcome to the growing family of satisfied Randell customers.

Our reputation for superior products is the result of consistent quality craftsmanship. From the earliest stages of product design to successive steps in fabrication and assembly, rigid standards of excellence are maintained by out staff of designers, engineers, and skilled employees.

Only the finest heavy-duty materials and parts are used in the production of Randell brand equipment. This means that each unit, given proper maintenance will provide years of trouble free service to its owner.

In addition, all Randell food service equipment is backed by some of the best warranties in the food service industry and by our professional staff of service technicians.

Retain this manual for future reference.

NOTICE: Due to a continuous program of product improvement, Randell reserves the right to make changes in design and specifications without prior notice.

NOTICE: Please read the entire manual carefully before installation. If certain recommended procedures are not followed, warranty claims will be denied.

MODEL NUMBER _____

SERIAL NUMBER _____

INSTALLATION DATE _____

The serial number is located inside the right door on the interior rear wall of the refrigerated base compartment.

800-621-8560	**Randell Service and Parts Hotline**

UNIFIED BRANDS/Randell
Chick-Fil-A – Breading Table (Product 52365WPRM-CFA)
EXCLUSIVE OPTIONAL 5-YEAR LIMITED WARRANTY INFORMATION
(U.S & Canadian Sales only)

Randell believes strongly in the products it builds and backs them with the best warranty in the industry. Standard with every unit comes the piece of mind that this unit has been thoroughly engineered, properly tested and manufactured to excruciating tolerances, by a manufacturer with over 30 years of industry presence. On top of that front end commitment, Randell has a dedicated network of Authorized Service Agencies around the Country to assist you with any questions or concerns that may arise after delivery of your new Randell equipment. To locate the nearest Authorized Service Agency near you please visit www.unifiedbrands.net. In addition, you can contact our technical service hotline at 1-800-621-8560 regarding any other questions regarding service of your Randell equipment.

Limited Warranty Terms

- The Optional 5-Year Limited Warranty Coverage begins at the time of installation or 3 months from factory shipment, whichever occurs first. Randell is not responsible for installation delays which may cause the warranty to be made in effect if the unit is not in use.
- Warranty work must be performed by the Authorized Service Agencies or its authorized sub-contractors in the area. Any work performed by a non-authorized service company voids the warranty.
- Extended warranty purchases are non-refundable.

.**Limited Warranty Coverage**

- The purchase of the Optional 5-Year Limited Warranty, replaces any standard warranties and can not be added to any other warranty offer.
- Coverage includes Parts and Labor for any and all parts that fail within the warranty period, excluding the following wear items**:
    - Gaskets
    - Condenser Filter
- **Coverage includes a single occurrence of a compressor replacement within the 5-year term. The decision on whether or not to furnish a complete condensing package in the case of a compressor failure in order to expedite the repair is at the sole discretion of Randell's in-house service support team. The replacement of a complete condensing package will be considered as a compressor replacement.

Items Not Covered Under Warranty

- Preventative Maintenance type of repairs such as condenser cleaning, temperature adjustments, clogged drains, unit leveling, and gasket replacement (including re-application of silicone), or cleaning.
- Repairs caused by neglect to follow recommended PM schedule
- Repairs caused by abuse such as freight damage, or scratches and dents.
- Temperature adjustments due to a wide range of ambient conditions
- Repairs caused by incorrect installation
- Work performed by a Non-Authorized Service Company
- Electrical or mechanical component failure due to water damage from cleaning procedures
- Food/Product loss
- Any damaged deemed caused by improper use of or inconsistent with the design and intended application the equipment.

Specification & Product Design

Due to continued product improvement the specification and product design may change without notice. Such revisions do not entitle the buyer to additions, changes or replacements for previously purchased equipment.

WHEN EXPORT WARRANTIES APPLY

1. Randell covers all non-electrical components under the same guidelines as our standard domestic policy.
2. All electrical components operated on 60 cycle power are covered under our standard domestic policy.
3. All electrical components operated on 50 cycle power are covered for 90 days from shipment only.

Extended warranty options are not available from the factory

QUOTATIONS

Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Randell are valid for 30 days from quote date unless otherwise specified. Randell assumes no liability for dealer quotations to end-users.

SPECIFICATION & PRODUCT DESIGN

Due to continued product improvement, specification and product design may change with communication between Randell and Chick Fil A. Such revisions do not entitle the buyer to additions. Changes or replacements for previously purchased equipment.

SANITATION REQUIREMENTS
Certain areas require specific annotation requirements other than N.S.F. & U.L. standards. Randell must be advised of these specifications before fabrication of equipment. In these special circumstances, a revised quotation may be required to cover additional costs. Failure to notify Randell before fabrication holds the dealer accountable for all additional charges.

CANCELLATIONS
Orders canceled prior to production scheduling entered into engineering/production and cancelled are subject to a cancellation charge (contact factory for details).

STORAGE CHARGES
Randell makes every effort to consistently meet our customer's shipment expectations. If after the equipment has been fabricated, the customer requests delay in shipment, and warehousing is required:

1. Equipment held for shipment at purchasers request for a period of 30 days beyond original delivery date specified will be invoiced and become immediately payable.
2. Equipment held beyond 30 days after the original delivery date specified will also include storage charges.

SHIPPING & DELIVERY
Randell will attempt to comply with any shipping, routing or carrier request designated by dealer, but reserves the right to ship merchandise via any responsible carrier at the time equipment is ready for shipment. Randell will not be held responsible for any carrier rate differences; rate differences are entirely between the carrier and purchaser. Point of shipping shall be determined by Randell (Weidman, MI/Jackson, MS). At dealer's request, Randell will endeavor whenever practical to meet dealer's request. Freight charges to be collect unless otherwise noted.

DAMAGES
All crating conforms to general motor carrier specifications. To avoid concealed damage, we recommend inspection of every carton upon receipt. In the event the item shows rough handling or visible damage to minimize liability, a full inspection is necessary upon arrival. Appearance of damage will require removing the crate in the presence of the driver. **A notation must be placed on the freight bill and signed for by the truck driver at the time of delivery.** Any and all freight damage that occurs to a Randell piece of equipment as a result of carrier handling is not considered under warranty, and is not covered under warranty guidelines. Any freight damage incurred during shipping needs to have a freight claim filed by the receiver with the shipping carrier. Consignee is responsible for filing of freight claims when a clear delivery receipt is signed. Claims for damages must be filed immediately (within 10 days) by the consignee with the freight carrier and all cartons and merchandise must be retained for inspection.

RETURNED GOODS
Authorization for return must first be obtained from Randell before returning any merchandise. Any returned goods shipment lacking the return authorization number will be refused, all additional freight costs to be borne by the returning party. Returned equipment must be shipped in original carton, freight prepaid and received in good conditions. Any returned merchandise is subject to a minimum handling charge (consult factory for rate).

INSTALLATION
Equipment installation is the responsibility of the dealer and/or their customer. Randell requires all equipment to be professionally installed.

PENALTY CLAUSES
Dealer penalty clauses, on their purchase order or contractually agreed to between the dealer and their clients are not binding on Randell. Randell does not accept orders subject to penalty clauses. This agreement supersedes any such clauses in dealer purchase orders.

EXPORT POLICY
All quotations for export sales are handled by International Manufacturer's Representatives. Please consult Unified Brands customer service team at 888.994.7636 for additional export information.

*FOOTNOTES IN REFERENCE TO PARAGRAPHS ABOVE
1. Herein called Randell.
2. NET means list price less discount, warranty, labor policy, freight, Randell delivery and other miscellaneous charges.
CASH DISCOUNTS WILL BE CALCULATED ON NET ONLY.

Unit Specifications

52365WPRM-CFA

Model	L	D	H	Work Hgt.	Doors	H.P.	Volts	Amps	NEMA	Storage (cubic ft)	Ship Wt.
52365WPRM-CFA	65"	33"	42"	39"	3	1/2	115	12	5-15P	13.2	740

Unit Installation

SELECTING A LOCATION FOR YOUR NEW UNIT

The following conditions should be considered when selecting a location for your unit:

1. **Floor Load:** The area on which the unit will rest must be level, free of vibration, and suitably strong enough to support the combined weights of the unit plus the maximum product load weight. All casters must be in contact with the floor to support the weight. Casters may require shims in order for the caster to be in contact with the floor.
   NOTE: If there is a question pertaining to weight load limits, consult the factory at 1-800-621-8560.
2. **Ventilation:** The air cooled self contained unit requires a sufficient amount of cool clean air. Also, avoid locating in an unheated room or where the room temperature may drop below 55° F (13 ℃) or about 86℉ (32℃).
   The right end of the breading table is vented to allow air to exhaust from the compressor compartment. Avoid placing the right end of the unit directly against a wall or other surfaces. A 2" gap on the right end is recommended.
   The rear of the breading table is supplied with 1" stand offs from the factory. These are required to space the rear of the unit from being tight to a wall.

INSTALLATION CHECKLIST

After the final location has been determined, refer to the following checklist prior to start-up:

1. Check all visible components for any potential damage
2. Check that the condenser and evaporator fans rotate freely without striking any stationary members.
3. Power up unit once plugged in.
4. Allow unit time to cool down to holding temperature.
5. Refer to the front of this manual for serial number location. Please record this information in your manual on page 3 now. It will be necessary when ordering replacement parts or requesting warranty service.
6. Confirm that the unit is holding temperature.
7. Allow your unit to operate for approximately 45 minutes before putting in food to allow interior of unit to cool down to storage temperature.

NOTE: All motors are oiled and sealed.

NOTE: FAILURE TO FOLLOW INSTALLATION GUIDELINES AND RECOMMENDATIONS MAY VOID THE WARRANTY ON YOUR UNIT.

ELECTRICAL SUPPLY: The wiring should be done by a qualified electrician in accordance with local electrical codes. A properly wired and grounded outlet will assure proper operation. Please consult the data tag attached to the compressor to ascertain the correct electrical requirements. Supply voltage and amperage requirements are located on the serial number tag located on the rear interior wall. .

NOTE: It is important that a voltage reading be made at the compressor motor electrical connections, while the unit is in operation to verify the correct voltage required by the compressor is being supplied. Low or high voltage can detrimentally affect operation and thereby void its warranty.

Unit Operation

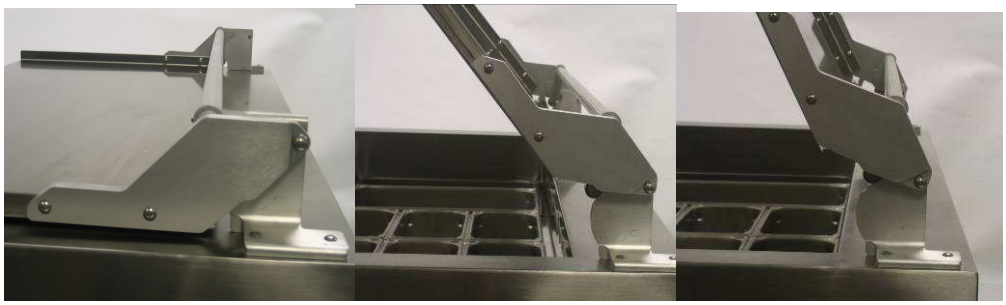
UNIT INFORMATION

Mechanical Compartment

1. The breading station is supplied with a main power switch. The switch is located on the rear of electrical box behind the upper hinged vented door. The main power switch will completely shut down the upper rail as well as the lower refrigerated base when in off position.
2. The rail power switch is located on the front of the electrical box. The rail power switch will shut down the rail for nightly shut down and cleaning. The lower refrigerated base will continue to cool when the rail power switch is off.
3. Two digital temperature controls are located on the front of the electrical box. The upper control regulates temperature for the rail and the lower control regulates temperature for the refrigerated base. (See Unit Operation page 11).
4. The condenser filter indicator light is located on the front of the electrical box. If illuminated the condenser filter must be cleaned or replaced. (See Preventative Maintenance page 12).
5. The condenser filter is located behind the lower hinged vented door. (See Preventative Maintenance page 12).
6. The drain valve for the upper rail is found behind the upper hinged vented door. The rail may be drained by placing a pan under the drain valve and opening the valve. (See Evening Shut Down of Prep Rail).

Upper Rail Lid and Lift Mechanism

1. The lid can be positioned three ways
    - Fully closed
    - Opened
    - Fully opened



Note: All cleaning of rail lift mechanism must be done while lid is in closed position. The tension of the lift mechanism has been pre-set at the factory.

MORNING STARTUP OF PREP RAIL

1. Unit cleaning may be performed at this time.
2. Turn on unit. Power switch for rail is found behind upper hinged vented door.
3. Allow a minimum 45 minutes for your unit to cool down before loading product. A uniform frost pattern will appear on side walls and bottom of prep rail area.
4. Load the product and proceed with food preparation.

Note: Product entering unit must be at 41℉ or less .

EVENING SHUT DOWN OF PREP RAIL

1. Remove product from unit at the end of the day's preparation.
2. Turn off unit
3. Unit cleaning may be performed at this time if the frost has melted off the surface.
4. Once defrosted, the rail drain may be opened to remove any water that has resulted from the defrosting procedure.

TEMPERATURE CONTROLS

Your refrigerated breading table is equipped with a temperature adjustment control for the refrigerated rail as well as a temperature adjustment control for the refrigerated base which are located inside the mechanical housing behind the upper hinged vented door.

Figure 1 illustrates the outer panel of the mechanical housing. The upper temperature control is for the refrigerated rail and the lower temperature control is for the refrigerated base.

To raise temperature in the refrigerated rail:

A. Push and hold the “set” button until 34 appears then release the “set” button. 34 is the current set point temperature.
B. Push and release the up arrow 2 times until 36 is displayed. Push and release the “set” button one time. The new set point, 36, will flash 3 times and then will be locked in.

To lower temperature in the refrigerated rail:

A. Push and hold the “set” button until 34 appears and then release the “set” button. 34 is the current set point temperature.
B. Push and release the up arrow 2 times until 32 is displayed. Push and release the “set” button one time. The new set point, 32, will flash 3 times and then will be locked in.

NOTE: **It is recommended to only make changes of 2 degree increments at a time. Allow for the unit to operate 24 hours between adjustments. If the 2 degree adjustment is not enough another adjustment can be made. The maximum highest setting is 38 degrees and the minimum lowest setting is 28 degrees. If the settings need to go above or below this point there may be other contributing factors as to the cause of the temperature variances, please contact the factory at 1-800-621-8560.**

To raise the temperature in the refrigerated base:

A. Push and hold the “set” button until 34 appears then release the “set” button. 34 is the current set point temperature.
B. Push and release the up arrow 2 times until 36 is displayed. Push and release the “set” button one time. The new set point, 36, will flash 3 times and then will be locked in.

To lower temperature in the refrigerated base:

A. Push and hold the “set” button until 34 appears and then release the “set” button. 34 is the current set point temperature.
B. Push and release the up arrow 2 times until 32 is displayed. Push and release the “set” button one time. The new set point, 32, will flash 3 times and then will be locked in.

NOTE: **It is recommended to only make changes of 2 degree increments at a time. Allow for the unit to operate 24 hours between adjustments. If the 2 degree adjustment is not enough another adjustment can be made. The maximum highest setting is 38 degrees and the minimum lowest setting is 28 degrees. If the settings need to go above or below this point there may be other contributing factors as to the cause of the temperature variances, please contact the factory at 1-800-621-8560.**

Preventive Maintenance

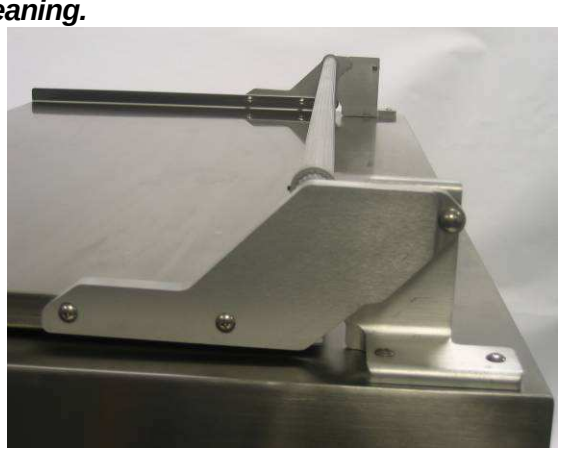
Randell strongly suggests a preventive maintenance program which would include the following **monthly**, **weekly, and daily** procedures:

If a failure of the equipment is a direct result of any of the Preventative Maintenance guidelines being neglected, the repairs and parts replacements will not be covered under warranty.

It is recommended that the customer contact the local Authorized Service Agent to provide a quote to perform periodic Preventative Maintenance.

Daily PM Procedures:

1. Clean upper lid hinge mechanism on a **daily** basis with a damp cloth containing a solution of warm water and mild detergent to remove any debris that may interfere with the hinge function.
Note: The upper lift mechanism must be cleaned while the lid is in the down position. Do not lift the lid while cleaning.



Wipe along roller guide as well as the surface of the roller glides

Weekly PM Procedures:

2. Clean all gaskets on a **weekly** if not daily basis with a solution of warm water and a mild detergent to extend gasket life.

3. Clean the grease filter on a **weekly** if not daily basis with either hot water, mild detergent, or by cycling through a dishwasher.

Monthly PM Procedures:

4. Cleaning of all condenser coils on a **monthly** basis. Condenser coils are a critical component in the life of the compressor and must remain clean to assure proper air flow and heat transfer. Failure to maintain this heat transfer will affect unit performance and eventually destroy the compressor. Clean the condenser coils with coil cleaner and/or a vacuum, cleaner and brush. *Proper care of the filter will reduce the need for this task. See item #1.*

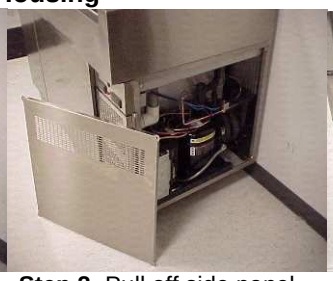
4A. Open lower louver ventilation door for the compressor compartment and remove mesh filter to view the condenser coil. Use brush attachment for vacuum in this area to vacuum all particles out of this area.

NOTE: Brush coil in direction of fins, normally vertically as to not damage or restrict air from passing through condenser.

4B. Remove 8 phillips screws on right exterior side of compressor compartment to gain access to condensing unit. Vacuum all loose particles that can be seen being careful not to damage any wires or copper lines.

Accessing the Mechanical Housing

Step 1: Remove 8 screws.


Step 2: Pull off side panel.

Step 3: Access components.

5. Clean and disinfect rail drains with a solution of warm water and mild detergent on a **monthly** basis. It is recommended to open and close the drain valve as the hot water is flowing through to clean any debris from the internal valve components.

6. Clean and disinfect drain lines and evaporator pan with a solution of warm water and mild detergent on a **monthly** basis. Remove right side access panel on right end of table. Remove clear plastic drain line from plastic tray of condensing unit and place pan under end of drain tube. Discard waste water from pan when cleaning is complete. Re-insert plastic drain tube into position on condensing unit.

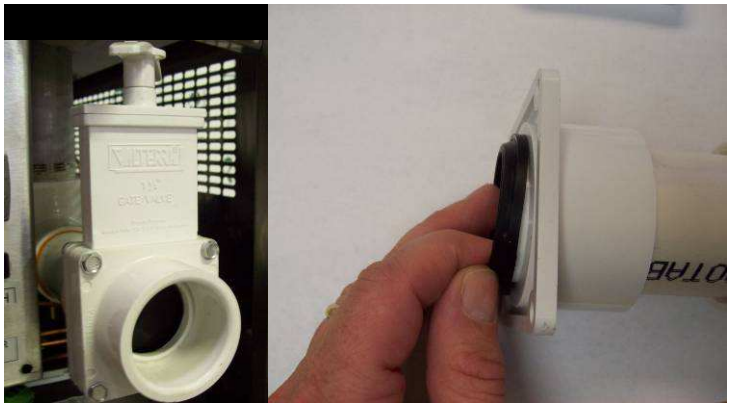
7. Inspect all silicone seams at interior of the rail and refrigerated base cabinet on a **monthly** basis. Re-apply food grade silicone sealant as needed to any seams where silicone has peeled away or cracked.

Semi-Annual PM Procedures:

8. For units built after August 28, 2009 with direct pull drain valve. Clean rubber o-ring seals within drain valve assembly every **6 months** by washing with warm water and mild detergent.

8A. Loosen and remove 4 bolts in drain valve with 5/16" wrench while holding the nut with 3/8" wrench. Valve will separate into 3 pieces. Carefully remove o-ring gasket seals for cleaning. Wipe around sealing area of valve to remove any debris.

8B. Fit o-ring seals back onto valve components. Piece valve together, insert bolts, apply nuts, and tighten (do not over-tighten)



NOTE: DO NOT USE SHARP UTENSILS FOR ANY OF THE ABOVE PROCEDURES.

JOB	CLEANING AGENT	COMMENTS
Routine cleaning	Soap, ammonia, detergent Medallion	Apply with a sponge or cloth
Fingerprints and smears	Arcal 20, Lac-O-Nu, Ecoshine	Provides a barrier film
Stubborn stains and discoloration	Cameo, Talc, Zud, First Impression	Rub in the direction of the polish lines
Greasy and fatty acids, blood, burnt-on foods	Easy-Off, Degrease It, Oven Aid	Excellent removal on all finishes
Grease and Oil	Any good commercial detergent	Apply with a sponge or cloth
Restoration/Preservation	Benefit, Super Sheen	Good idea monthly

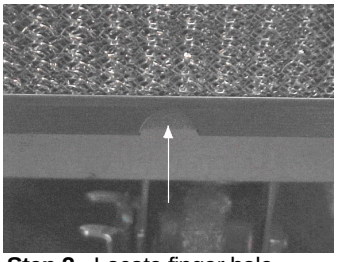
Reference: Nickel Development Institute, Diversey Lever, Savin, Ecolab, NAFEM.

NOTE: Do not use steel pads, wire brushes, scrapers, or chloride cleaners to clean your stainless steel.

CAUTION: DO NOT USE ABRASIVE CLEANING SOLVENTS, AND NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL.

STEPS FOR REMOVING THE GREASE FILTER FOR CLEANING:

Step 1: Locate grease filter on the front of the condenser air in duct. Behind lower hinged vented door.



Step 2: Locate finger hole opening to remove filter without the use of tools.

Step 3: Insert finger and force filter upwards.

Step 4: Filter should fall out in your hands.

Step 5: Pull downwards to release the filter at the top.

Step 6: Filter should fall out of the top holding bracket.

Step 7: Removing the filter also also allows access to the condenser for cleaning.

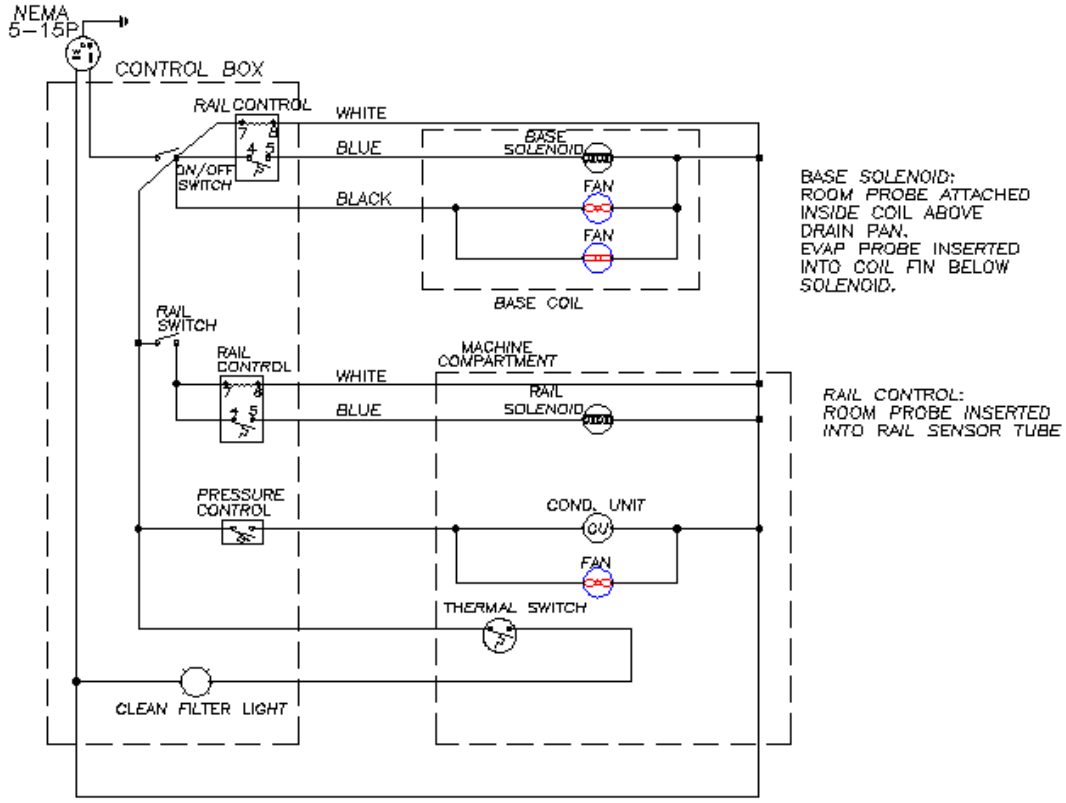
Proper maintenance of equipment is the ultimate necessity in preventing costly repairs. By evaluating each unit on a regular schedule, you can often catch and repair minor problems before they completely disable the unit and become burdensome on your entire operation.

For more information on preventive maintenance, consult the local ASA or CFESA member. Most repair companies offer this service at very reasonable rates to allow you the time you need to run your business along with the peace of mind that all your equipment will last throughout its expected life. These services often offer guarantees as well as the flexibility in scheduling or maintenance for your convenience.

Randell believes strongly in the products it manufactures and backs those products with one of the best warranties in the industry. We believe with the proper maintenance and use, you will realize a profitable return on your investment and years of satisfied service.

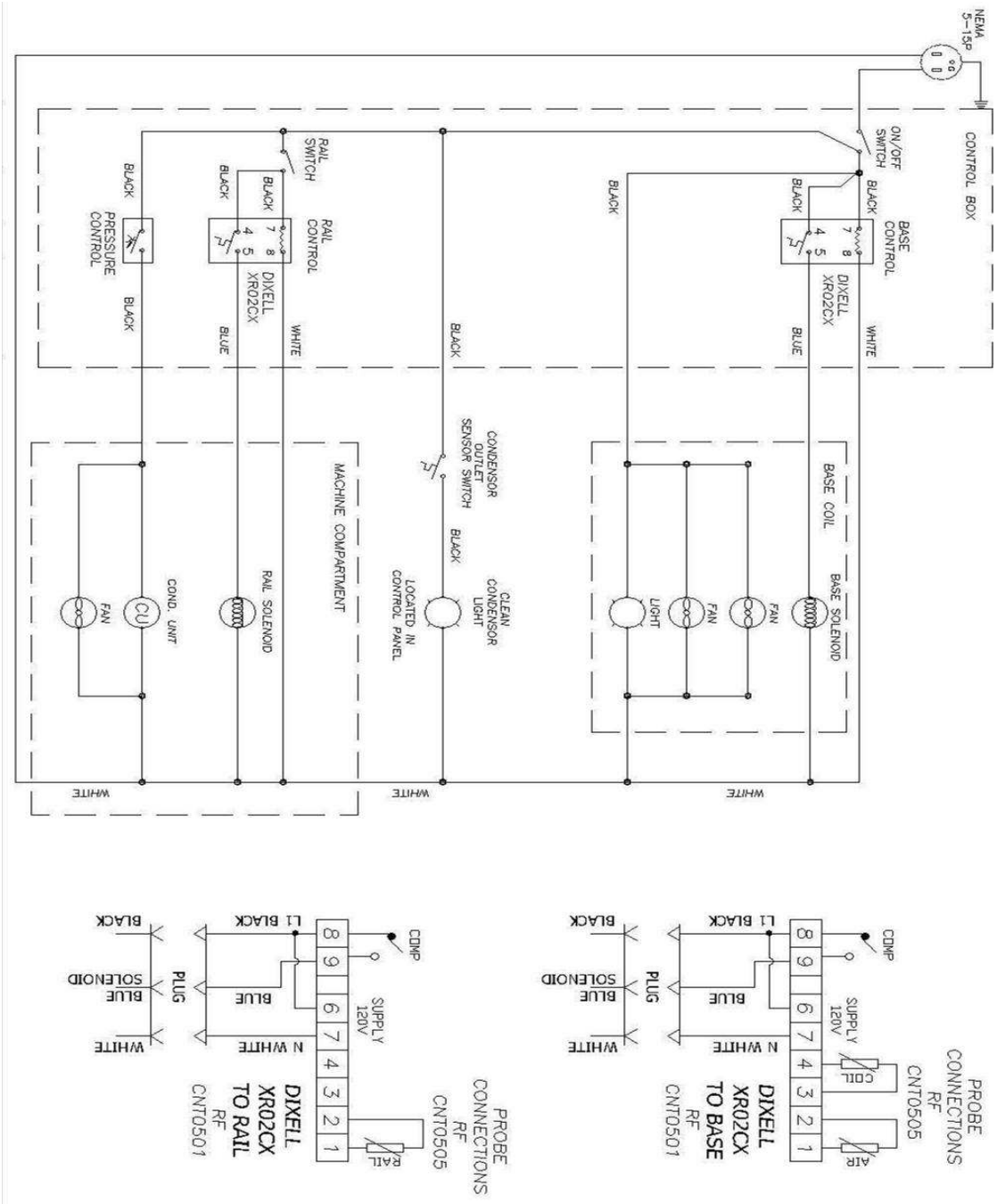
Electrical Diagram

Prior to September 2008



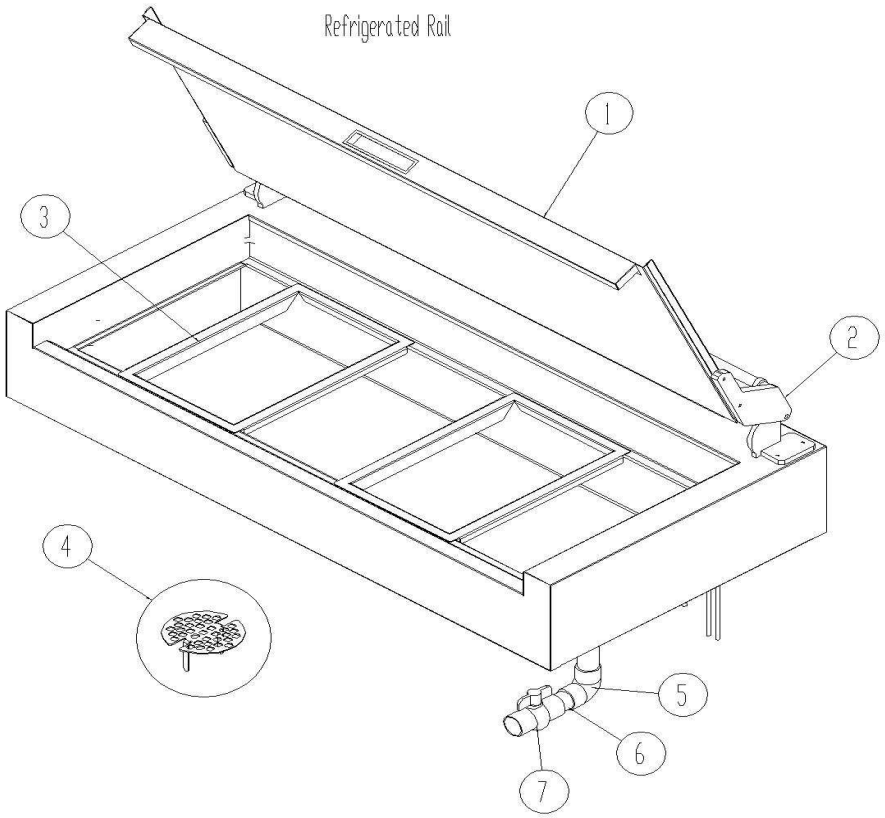
Electrical Diagram – cont.

After September 2008

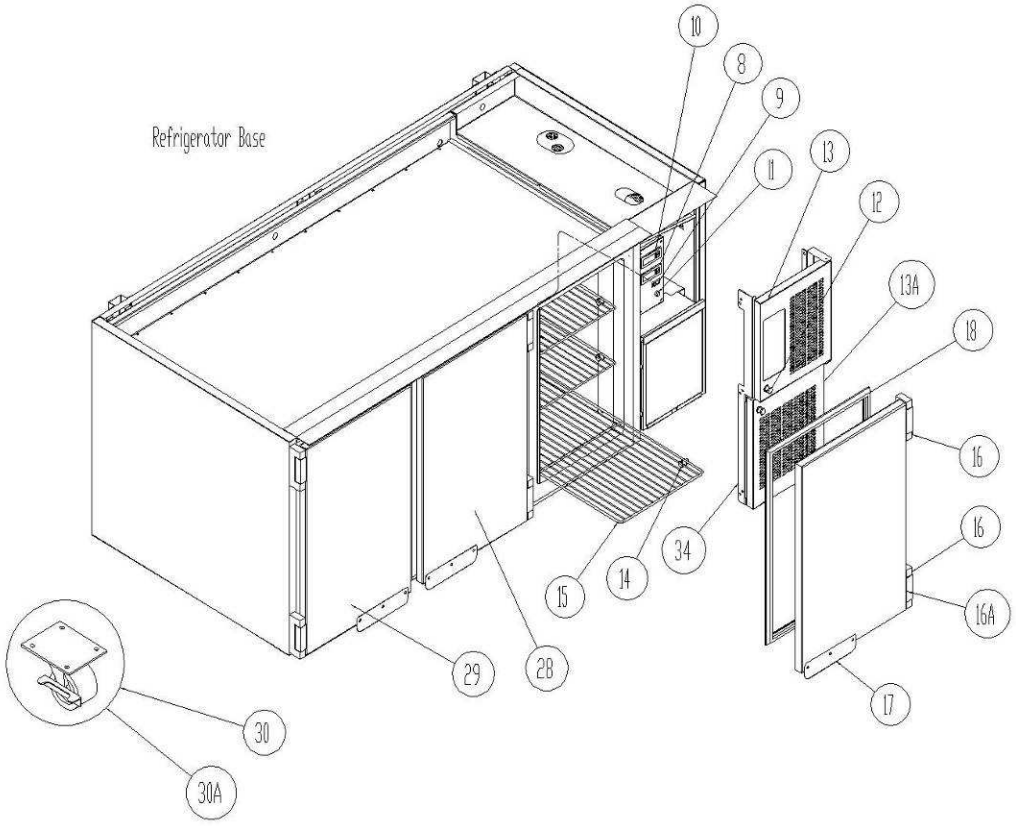


Trouble Shooting Guide

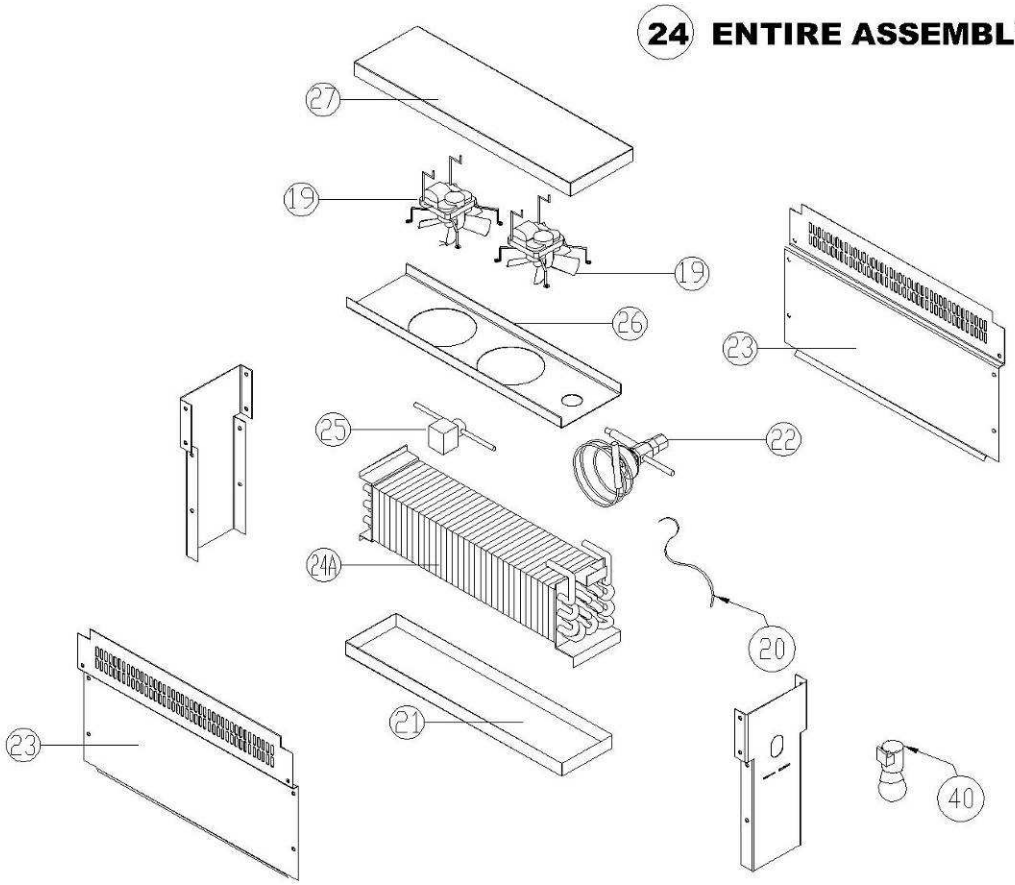
SYMPTOM	POSSIBLE CAUSE	PROCEDURE
Unit doesn't run	1. No power to unit 2. Temperature control turned off 3. Temperature control faulty 4. Compressor overheated 5. Condenser fan faulty 6. Overload protector faulty 7. Compressor relay faulty 8. Compressor faulty	1. Plug in unit 2. Check temperature control 3. Test temperature control 4. Clean condenser coil/filter 5. Service condenser fan 6. Test overload 7. Test relay 8. Call ASA for service
Unit short cycles	1. Condenser coil/filter dirty 2. Pressure control settings 3. Condenser fan faulty 4. Compressor faulty 5. Overload repeatedly tripping 6. Solenoid not seating	1. Clean coil/filter 2. 30 cut in / 15 differential 3. Service fan and motor. 4. Call ASA for service 5. Check outlet voltage 6. Call ASA for service
Unit runs constantly	1. Condenser coil/filter dirty 2. Condenser fan faulty 3. Pressure control settings 4.. Filter light on	1. Clean coil/filter 2. Service condenser motor 3. 30 cut in / 15 differential 4.. Clean/change condenser filter
Unit not cold enough	1. Temperature control set too high 2. Temperature control faulty 3. Condenser coil/filter dirty 4. Filter light on 5. Air flow 6. Refrigerant leaking or contaminated	1. Adjust control to lower setting 2. Test control 3. Clean coil/filter 4. Clean/change condenser filter 5. Allow 3” space on right end of unit for ventilation 6. Call ASA for service
Unit too cold	1. Temperature control set too low 2. Temperature control faulty	1. Adjust control to raise setting 2. Test control
Dixell control errors	1. Flashing “HA” 2. Flashing “P1” 3. Flashing “P2”	1. High Alarm error 2. Primary probe failure 3. Secondary (defrost) probe failure
Unit noisy	1. Compressor mountings loose or hardened. 2. Condenser fan damaged or hitting fan shroud	1. Tighten or replace compressor mountings 2. Inspect condenser fan
Filter light	1. Light on. 2. Air flow	1. Clean/replace filter 2. Allow 3” space on right end of unit for ventilation



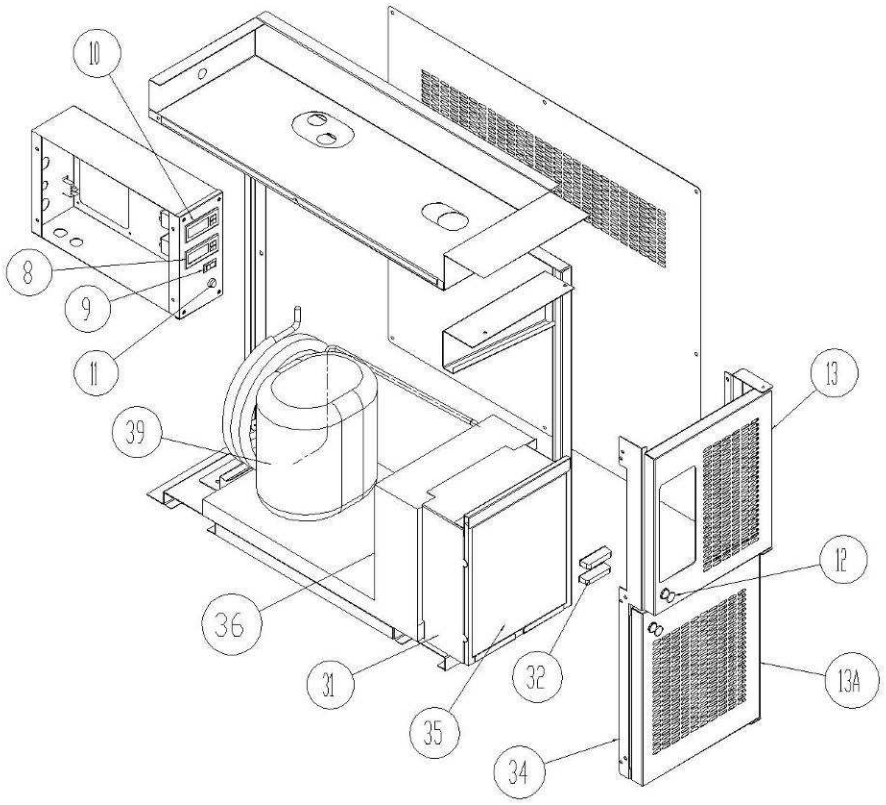
CAUTION: Hold lid with both hands securely at all times during opening and closing.



24 ENTIRE ASSEMBLY



Mechanical Housing



ITEM	DESCRIPTION	PART #
1	Hinged Cover with Recessed Handle	RP CVR0701
2	Counter Balance Hinge Lift Assy	HD HNG0501
3	Adapter Grid, 12” x 20”	RP ADP0801
4	Drain Screen, 2”	RP DSN002
5	Elbow, 1 ½” PVC Fem x Glue	PB ELB9905
6	Pipe, 1 ½” PVC	PB PIP150
7	Ball Valve, 1 ½” PVC Female	PB VLV9901
7A	Pull Gate Valve 1 ½” PVC Female (after August 2009)	PB VLV0901
7B	Drain Elbow extension downspout	RP ELB0903
8	Dixell Digital Control for Base	RP CNT0204
8A	Dixell Probes for Base	RF CNT0505
9	Rocker On/Off Switch for Rail	EL SWT0502
10	Dixell Digital Control for Rail	RP CNT0501
10A	Dixell Probe for Rail	RF CNT0505
10B	Dixell Probe for Rail (after Jan 2011)	RF CNT1104
11	Clean Condenser Indicator Light	EL LGT0305
11A	Filter Light Sensor	HD SEN0201
12	Louver Knob, Aluminum	HD PIN0102
13	Louver Door – Top	RP LVR0707
13A	Louver Door – Bottom	RP LVR0708
14	Shelf Pins, Aluminum	HD PIN0102

15	Shelf, 13-1/8” x 25-1/4” Stainless Steel	HD SHL015SS
16	Door Hinge Top/Bottom	HD HNG0706
16A	Door Hinge Self Closure Spring (Bottom Only)	HD HNG0707
17	Toe Style Bracket/Door Handle, Stainless Steel	RP HDL0501
18	Door Gasket	IN GSK1020
19	Evaporator Fan Motor, 120V w/blade	EL MTR2338
20	Temperature Control Probe - Dixell	RF CNT0505
21	Evaporator Condensate Pan, Plastic	RP DRP107
22	Expansion Valve – Rail	RF VLV404
22A	Expansion Valve – Base	RF VLV414
23	Shield Panel for Base Coil Assembly	RP PNL107
24	Evaporator Coil Assembly	RP CSY108SL
24A	Evaporator Coil	RF COI107
25	Solenoid Valve	RF SOL9801
26	Evaporator Fan Shroud	RP SHD107
27	Mounting Support Bracket for Base Coil Assembly	RP SPT0500
28	Door Assembly with Toe Bracket, Right Hinge	RP DOR0708
29	Door Assembly with Toe Bracket, Left Hinge	RP DOR0707
30	Caster, 4-1/2” Overall with locking mechanism	HD CST030
30A	Caster, 4-1/2” Overall without locking mechanism	HD CST031
31	Condensing Unit Shroud	RP HSG0501
32	Magnetic Catch & Bracket Assembly for Louver Door	RP CTH0501
33	Magnetic Catch	HD CTH9901
34	Hinge Bracket, Louver	RP BRK1105
35	Grease Filter, Condenser 9-1/2” x 11” Alum. w/pull handle	HD FLT0701
36	Condensing Unit	RF CON9901
37	Condenser Fan Blade	RF FAN007
38	Condenser Fan Motor	EL MTR302R22
39	Compressor	RF CMP9902P
40	40W shatterproof light bulb	EL LGT200
NS	Sliding make shelf	CFA-SLIDER